



gourmet finger food menu

Cold

Bruschetta salsa rossa with bocconcini & crispy basil (v)
Middle eastern dips (muhamarra & hummus) with flatbread & marinated olives (v)
Freshly poached salmon on crostini with salsa verde
Smoked salmon roulade with cream cheese & chives
Corn cake with crispy bacon, sour cream & chives
Pork & prawn rice paper rolls with soy & chilli dipping sauce
Farmed rabbit terrine on lavosh with quince chutney
Traditional caesar salad served in a parmesan taco
Chicken liver pate served on melba toast with red onion marmalade
Scotch egg
Prawn cocktail served in a lettuce cup
Oysters natural (\$2 per person surcharge) seasonal
Bloody mary oyster shooter (\$2 per person surcharge)

Hot

Selection of bite size pizzas (meat & vegetarian)
Spanish chorizo & calamari skewers
Zucchini, mint & goats cheese arancini balls (v)
Slow braised lamb & creamy leek pies
Calzone filled with salami, anchovies & mozzarella
Vegetable pakora with riata (v)
Chicken & mushroom croquettes served with dijonnaise
Albondigas, Spanish style lamb meatballs cooked in tomato sauce
Peking duck pancake rolls served with soy & plum dipping sauce
Half shell local mussels with garlic & herb crumble
Aleppo style sausage rolls with spicy tomato relish
Japanese tempura vegetables with wasabi soy dipping sauce
Spicy lamb empanadas with guacamole
Baked swiss brown mushrooms filled with ricotta & basil (v)
Patatas bravas, Spanish style potatoes with garlic aioli
Spanikopita (v)
Potato & polenta crust gnocchi with spicy pepperonata (v)

\$15 per person – Please select 4 menu items

\$20 per person – Please select 6 menu items

\$25 per person – Please select 9 menu items